

AMENDMENT TO THE SPECIFICATION

Please make the following changes to the specification:

Page 7, paragraph beginning on line 9:

I have found that many different techniques can be employed to accomplish the separation of “dry” scallop, striated adductor muscles. In discussing these methods, it proves useful to think of the initial muscles which are to-be-separated as being individual chunks of meat having a volume which can be appropriated or assumed to be essentially round in shape and to have an effective initial diameter. Then, ~~T~~these ~~include~~ various methods for applying sufficient shear stresses to the surfaces of the muscles include:

(1) two cooperating, parallel rollers having a separation gap between the rollers which is set at a height which is less than that of the initial diameter of the muscles to be separated and rotating so as to pull the muscles between the rollers,

(2) an extruder consisting of a cylinder and plunger mechanism, where the diameter of the cylinder is less than the initial diameter of the muscles to be separated, with the plunger forcing the muscles through the cylinder, and

(3) a conveyor belt on which the muscles lie as they are conveyed beneath an upper surface which is set at a height above the conveyor belt which is less than the initial diameter of the muscles to be separated.

wherein it can be seen that these methods share the common trait of causing the initial chunks of meat to pass proximate portions of a solid surface which define a separation gap that is less than that of the meat’s initial diameter.

Such methods can be seen to be quite different than the typical extrusion, shreading or grinding processes than have been used in the prior art to process scallops and other seafoods.